




January 2019 | E-News  
[Cliquez ici pour la version en français](#)



## EVENTS

### Food System Forum | Food Fear Factor

The 2018 CCFI Public Trust research demonstrated the food system's trust and transparency report card needs improvement. It's time to put the tough topics on the table. Why is there fear about our food and how do we address it? Great speakers and new social listening research on what Canadians are talking about food online.

[View the full agenda here.](#)

Join us for this must-attend event the day after Canada's Ag Day in Ottawa!

**February 13, 2019**

**Delta Hotel, Ottawa**

**8:30 a.m. - 1:30 p.m.**

**Registration: \$99    Complimentary for CCFI members**

[Click here to register today.](#)

Think about who else would benefit from being in the room and pass the invite along!

#### Can't make it to Ottawa?

Click [here](#) the day of, to follow along on the livestream of this event. Follow **#CCFI2019** on Twitter.

## Food System Forum Series

### Food Fear Factor

Let's put the tough  
topics on the table.  
Why is there fear about  
our food and how do  
we address it?



FEATURING  
**DAN GARDNER**

CONSULTANT AND NEW YORK  
TIMES BESTSELLING AUTHOR  
OF RISK: THE SCIENCE AND  
POLITICS OF FEAR



FEATURING  
**TIM CAULFIELD**

PROFESSOR, AUTHOR,  
HOST OF NETFLIX'S "A  
USER'S GUIDE TO  
CHEATING DEATH"



**SAVE THE DATE!**

**Saskatoon, SK  
November 13-14th**

## NEWS



### Food Loss + Waste by the Numbers

The recent Avoidable Crisis of Food Waste: Roadmap report by Second Harvest and Value Chain Management International measured the volume of food loss to be 58% of all food produced, valued at over \$49 billion in Canada. They also mapped out the three approaches to succeed in addressing this challenge:

1. Measure
2. Lead
3. Enable

The Food Loss + Waste Cost-Share program helps Canadian food and beverage manufacturers...[continue reading here.](#)

# Food Loss + Waste... what are you leaving on the table?

The first 13 companies found on average:



Only 20 spots left! It's time to find your food loss and waste savings. Sign up today!

**PROVISION  
COALITION**  
MAKING FOOD SUSTAINABLY

  
THE CANADIAN CENTRE FOR  
FOOD INTEGRITY

This project is funded as part of a grant from the **Walmart** Foundation

## What does food loss and waste look like in your fridge and around the world?

Do you have brown bananas or wilted spinach sitting in your fridge right now? We all hate throwing out wasted food but have you ever thought about how our food waste impacts the environment? New experts, [Dr. Kate Parizeau](#) from the University of Guelph and [Dr. Michelle Coyne](#) former research fellow at the University at Toronto - explain what food loss and waste looks like on a global scale. Best Food Facts hosts their content on: [How Does Food Waste Impact the Environment](#)



OUR PARTNERS

*Before the Plate*



As part of Canada's Agriculture Day celebrations in February, you're invited to view a special screening of the documentary **Before the Plate**.

**When:** February 1 - 28, 2019  
**Where:** Available free online  
**How:** <https://www.beforetheplate.com/landing>

**Before the Plate** highlights the questions, the stories and the people behind where our food comes from and how it gets to our plate. The film takes us on a journey from farm to fork, as seen through the eyes of those who grow, harvest, process, distribute, and prepare our daily bread - including celebrity chef John Horne from world-renowned Canoe restaurant in Toronto. Plan to watch it as often as you'd like during this limited-time availability.

This film is not meant to give all the answers or options. It does serve as a great conversation starter for the 93% of Canadians who know little or nothing about farming stemming from a base of something they do know - a restaurant.

Watch it yourself, host a screening party, share it on your social media. Who is curious about knowing a bit more about their food and how it's produced? Pass the invite along.

Here's a preview...  
<https://www.beforetheplate.com/about>

**The Future of Food**



**February 12, 2019 | Delta Hotel Ottawa City Centre**

Canadian Centre for Food Integrity  
[www.foodintegrity.ca](http://www.foodintegrity.ca)  
519.265.4234 | [learnmore@foodintegrity.ca](mailto:learnmore@foodintegrity.ca)

